



CAMPO DI CAMAGO 2022

CABERNET FRANC

Il Campo di Camagi 2022 is elegant and regal. The complex and ample bouquet opens with deep, dark notes of small berry fruits and a wide array of spices. On the palate it shows both boldness and a sophisticated, silky side. The tannins are firm, yet not invasive, and the persistency is long and energetic.

Lorenzo Fornaini
Head Winemaker

Production area:
Tenuta di Trinoro in Val d'Orcia - Toscana
Appellation: IGT Toscana



TENUTA DI TRINORO CAMPO DI CAMAGI 2022

Cabernet Franc

Collezione «I Campi» is a limited production collection of Cabernet Franc which expresses the distinct character of 3 vineyard parcels.

It sees the light with Campo di Magnacosta in 2011, when the Cabernet Franc vineyards had reached an age which permitted them to fully express the soil of each vineyard. Campo di Tenaglia and Campo di Camagi complete the collection in 2014.

Campo di Camagi is a 1,5-hectare / 3.7 acre parcel of shallow, stony soil sitting atop a layer of quartz and limestone at 550 meters / 1,800 acres a.s.l. The vines grown here struggle to dig down their roots and the competition for space is fierce, resulting in a natural low yield. The vines are between 29 and 31 years old.

THE VINTAGE AND THE VINEYARDS

The year 2022 presented itself as one of the driest in recent times, following the already arid and challenging 2021. However, our vines reduced their vigour to conserve energy, in memory of the previous year.

Work in the vineyard was meticulous, particularly in managing the foliage - a necessary practice also for the selection of the bunches which followed. In fact, all vineyards were relieved of excess weight, not so much to seek concentration as to help the plant bring its few bunches to ripeness, given the scarce water resources.

At a first glance picking seemed to be anticipated compared to previous harvests, but it then slowed down due to continuous rainfalls: the amount of water normally spread out over several months was concentrated in a few heavy downpours in the beginning of September. This event made temperatures drop and favoured fragrance and energy in the forging of the character of this year's Cabernet Franc.

Camagi is the CRU to have suffered the most drastic reduction of yields in 2022. The shallow soils and lack of water resulted in only a few, highly concentrated bunches on each plant. They were small and weighed almost nothing. We hand-picked the grapes on October 6th.

VINIFICATION

Fermentation took place in stainless steel tanks. The wine aged in French barriques for 8 months and then for 12 months in cement vats.

On March 8th, during the waning moon, we bottled 960 bottles of Campo di Camagi 2022.